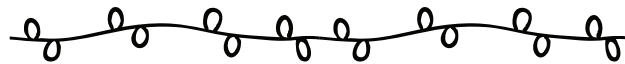


Vanilla Cupcakes with buttercream top by Made on the Sofa



Makes approx. 12 - 15. I work in ounces which I know is old school, but I find the numbers easy to remember for any size recipe:



INGREDIENTS:

6oz self raising flour

6oz margarine or unsalted butter

6oz caster sugar (if you don't have caster you can blitz granulate in a blender!)

3 large eggs (preferably at room temp.)

Pinch of salt

Buttercream:

6oz unsalted butter at room temperature (important)

12oz icing sugar

1 tsp of vanilla extract

So the quantity of eggs is always half of the other three ingredients. 6oz, 6oz, 6oz and 3 eggs. To make more, 8oz, 8oz, 8oz and 4 eggs and so on.



METHOD:

Heat the oven to 180C

Place butter and sugar in a mixer and cream until light and fluffy.

Sieve your flour into the mixture.

Crack the eggs into a separate bowl and whisk.

Slowly mix the ingredients and gradually add the eggs along with the salt.

Once combined and smooth, take a large dessert spoon and spoon into the cupcake cases of your choice, inside cupcake trays.

Bake for 20mins or until the mixture springs back when lightly pressed on by inserting a skewer and it comes out clean.

Once baked place on a wire rack to cool as soon as they're out of the oven. I don't leave mine in the tins to cool.

While they are baking make your butter cream.

Place all ingredients in a bowl and mix until light. If it's hard work to scrape off the bowl it's too stiff to pipe. Once you can easily move a spoon through it, it's good to go.

You can pipe the butter cream on once the cupcake is cool, or just spoon on for a rustic look. Decorate with your favourite toppings.

